

5. (Amended) A process according to Claim 2, wherein the fluidized bed has a bed height of less than 10 cm.

6. (Amended) A process according to Claim 2, wherein granules of the desired particle size are separated by a sifter from the fluidized bed.

7. (Amended) A process according to Claim 2, wherein the granules, after their production, are provided with an external coat by spraying on a liquid coating material.

8. (Amended) A process according to Claim 2, wherein the flavorings and/or perfumes are used in the form of an emulsion produced by mixing the flavorings and/or perfumes with water and a polymeric carrier.

9. (Amended) A process according to Claim 2, wherein the polymeric carriers used are hydrolyzed, modified starches or hydrocolloids.

10. (Amended) A process according to Claim 2, wherein the flavoring emulsion and/or perfume emulsion comprises as additives food dyes or cosmetics dyes, sweeteners, antioxidants, edible acids, flavor-enhancing substances, vitamins, minerals and/or juice concentrates.

12. (Amended) A process according to Claim 4, wherein the flavoring emulsion and/or perfume emulsion also comprises additives and ingredients such as food dyes or cosmetics dyes, sweeteners, sugar substitutes, antioxidants, edible acids, flavor-enhancing substances, vitamins, minerals and/or juice concentrates.

Kindly add the following new claim:

-- 13. A food product comprising an encapsulated flavoring preparation prepared by means of fluidized-bed spray agglomeration in which a flavoring preparation is sprayed into a fluidized bed having granulation nuclei and in which the mean residence time of the flavoring preparation sprayed in is less than 20 minutes in the fluidized bed. --